



# SALTRAM

EDEN VALLEY

## MAMRE BROOK RIESLING 2022

Established in 1859 by William Salter & Sons, Saltram wines have a proud history of more than 160 years for quality winemaking, innovation, and a commitment to the Barossa region. An immigrant from England, William Salter was one of the first pioneers to purchase land in the newly opened land survey known as the Barossa Valley. He then built a stone house for his family, naming it Mamre Brook which still stands today at the home of Saltram in Angaston.

Created in a traditional style, this 'Survivor' Vine Riesling from Eden Valley, has notes of citrus blossom, bath salts and musk. The fruit for this wine was sourced from old vines planted in 1935 in Eden Valley.

Eden Valley is in a slightly elevated region of the Barossa, perfect for growing Riesling as the higher elevation helps retain natural acidity and lengthens the growing season.

This wine has excellent length of flavour and reflects the qualities of Eden Valley-fine, elegant, and flavoursome.



### ALEX MACKENZIE WINEMAKER COMMENTS

**Vineyard Region:** Eden Valley, Survivor Vines, planted 1935. Single Vineyard.

**Grape Variety:** Riesling

**pH:** 3.00

**Acidity:** 10.1g/L

**Alcohol:** 12%

**Residual sugar:** 4.3 g/L

**Additives:** Contains sulphites, allergen free.

**Bottling Date:** May 2022

**Peak Drinking:** This wine can be enjoyed now and will build complexity if cellared carefully.

Please serve chilled.

**Vintage Conditions:** The 2021/22 growing season was very mild by Barossa standards. Soil moisture was average to above average due to the wet winter-setting up the season ahead with moderate canopies. The Survivor vines yielded lower than average and consequently fruit matured evenly. The fruit quality was very good with optimum flavours and ripeness, while retaining natural fresh acidity. These ideal milder conditions saw the grape phenology mature in line with sugars levels, producing full flavoured wines which retained their natural acidity.

**Winemaking** Fruit was harvested in the cool of the night to help retain delicate fruit flavours. The fruit was crushed, drained and pressed, with the juice being transferred to refrigerated stainless steel tanks to settle. Following racking, this wine fermented steadily until the desired balance between flavour and acidity was reached. The wine was bottled early to retain these delicate flavours.

**Colour:** A vibrant light green colour.

**Nose:** Perfumed with intense aromas of white nectarines, jasmine, and fresh lemons and limes.

**Palate:** The 2022 Riesling has a juicy palate of yellow peach with hints of florals and citrus. The citrus flavours on the palate are supported by crunchy acidity which provides length, purity and finesse.